



DRINK MENU

Draft List

Signature Cocktails

Honey Peach Tea | 12.00

Mishka Honey Vodka, Just Peachy Peace Tea

Cranberry Cooler | 12.00

Mishka Cranberry Vodka, Triple Sec, Orange Juice

Bourbon Buck | 14.00

Social Still Bourbon, Ginger Beer, Lemon Juice

Wine List

HOUSE WINE | 8.00

Pinot Grigio | Chardonnay | Sauvignon Blanc |
Cabernet Sauvignon | Merlot | Pinot Noir
White Zinfandel

FRANKLIN HILLS WINES | 9.00 | 33.00

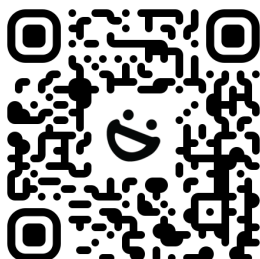
Sir Walters Red | Trio | Katie's Creek |
White Jade | Catawba

PREMIUM WINE

Chateau Ste. Michelle Riesling	13.00 49.00
Cupcake Prosecco	49.00 (Bottle Only)
Ecco Domani Pinot Grigio	13.00 49.00
Liquid Light Sauvignon Blanc	13.00 49.00
Tenuta Secolo IX Pecorino	12.00 45.00
William Hill Chardonnay	12.00 45.00
Alamos Malbec	12.00 45.00
Franciscan Cabernet	13.00 49.00
Mirrassou Pinot Noir	13.00 49.00
Dark Horse Merlot	12.00 43.00

Like our food?

Scan the QR Code and let us know what you thought about your evening!



YUENGLING DRAFTS

	DRAFT	MUG FILL
Traditional Lager 4.5%	9.00	11.00
Light Lager 4.0%	9.00	11.00
FLIGHT 4.2%	9.00	11.00
Lord Chesterfield Ale 5.4%	9.00	11.00
Black & Tan 4.6%	9.00	11.00
Oktoberfest 5.5%	9.00	11.00
Bongo Fizz 4.5%	9.00	11.00

FAN FAVORITES

	DRAFT	MUG FILL
Angry Orchard 5.0%	10.00	12.00
Dogfish 60 Minute 6.0%	10.00	12.00
Deschutes Fresh Haze IPA 6.5%	11.00	13.00
Guinness 4.2%	10.00	12.00
Leinenkugel Summer Shandy 4.2%	9.00	11.00
Miller Lite 4.2%	9.00	11.00
Shock Top 5.2%	10.00	12.00
Sweetwater 420 5.7%	10.00	12.00
Victory Brotherly Love 6.0%	10.00	12.00

Bottles & Cans

Heineken 0.0 | 4.00

Yuengling Lager | FLIGHT | Oktoberfest |
Miller Lite | Woodchuck Amber | 5.00

Amstel Light | Heineken | Corona | 6.00

Lagunitas IPA | 7.00

Truly Wild Berry | 10.00

Sweetwater Hazy IPA | 12.00

Simply Blueberry Spiked Lemonade (24oz) | 14.00

FRANKLIN HILL
VINEYARDS





DINNER MENU

Shareables



Entrées

Bethlehem Greens Salad | 10.00 (V)

Spring Mix, Cherry Tomatoes, Diced Cucumbers, Shaved Red Onion, Shredded Carrots,
Your Choice of Dressing on the side

ADD Fried Chicken Tenders + 4.00

Pairs well with a Yuengling Lord Chesterfield Ale

Loaded Tostones | 12.00

Smash Fried Plantains, Slow Roasted Pork, Mayo-Ketchup, Cilantro

Cheesesteak Nachos | 14.00

Tortilla Chips, Shaved Prime Rib, Banana Peppers, Salsa, House Made Queso

Pairs well with a Liquid Light Sauvignon Blanc

Caprese Flatbread | 14.00 (VG)

Garlic Marinara Sauce, Fresh Mozzarella, Oven Dried Tomatoes, Pesto, Balsamic Glaze

Substitute a Cauliflower Crust (AVG) + 4.00

Pairs well with Franklin Hills Katie's Creek

SteelStacks Signature Smash Burger | 16.00

House Made Beef Patties, Smoked Cheddar Cheese, Lettuce, Tomato, Bacon Jam, Pickles,

Served on a Toasted Brioche Roll with Stacks Kettle Chips

Upgrade to Fries or Side Salad +4.00

Substitute Impossible Burger (VG) +5.00 | ADD Bacon + 4.00 | ADD Caramelized Onions +4.00

Pairs well with a Yuengling Traditional Lager

Fried Chicken Tender Basket | 14.00

Fried Chicken Tenders; Served with French Fries, and Choice of Sauce.

Dipping Sauces: Honey Mustard, BBQ Sauce, Buffalo Sauce or Jerk Sauce

Pairs well with a Yuengling FLIGHT

Dessert Sampler | 12.00

Orange Cardamom Cake, Cheesecake Bites, Dessert Bar, Citrus Mousse Cups (2 each)

Pairs well with Franklin Hills Sir Walter's Red

Wiz Kidz Garlic Infused Pierogis | 11.00 (VG)

Sautéed Onions, Sour Cream, Scallions

Garlic Parmesan French Fries | 10.00 (VG)

Crispy Fries, Tossed with Garlic Oil, Gremolata, Grated Parmesan

Served with a side of Roasted Truffle Aioli

ADD Cheese + 4.00

Mac & Cheese Bites | 9.00 (VG)

Chipotle Ranch

Order of French Fries | 8.00 (VG)

ADD Cheese + 4.00

Soup Du Jour- Cup | 7.00 Bowl | 10.00

Seasonal Soup Served with Chef's Choice Bread

October

2024



AVG= Avoiding Gluten | VG= Vegetarian | V= Vegan